

AL HAMRA FZE

INGREDIENTS

100% spray dried pasteurized egg yolk.

DESCRIPTION / PROPERTIES

Produced by separating yolks from fresh hen eggs, pasteurizing, and spray drying.

A fine, free-flowing yellow powder with a natural egg aroma.

Rich in emulsifying properties, ideal for sauces, dressings, and bakery applications.

APPLICATIONS

- Mayonnaise and sauces
- Bakery mixes
- Confectionery and desserts
- Ice cream production
- Emulsifying and coloring agent in food industries

EGG YOLK POWDER

PHYSICO-CHEMICAL PROPERTIES

Parameter	Specification
Moisture (% by mass)	Max 5.0
pH	6.0 - 6.7
Fat (% on dry matter)	50 - 56
Protein (% on dry matter)	Min 35

MICROBIOLOGY

Parameter	Specification
Total plate count	≤ 10000 cfu/g
Yeast & mould count	≤ 10 cfu/g
Coliforms / E. coli	Absent
Salmonella / 25g	Absent
Staphylococcus aureus (Coagulase +)	Absent

RECONSTITUTION

1 part powder + 3-4 parts water = reconstituted liquid yolk.

Mix well before use.

PACKAGING & STORAGE

20-25 kg cartons with inner PE bag.
Store in cool, dry conditions (max 25°C).
Shelf life: 18 months.